

I CLAIM:

1 1. An apparatus for the treatment of meat comprising:
2 at least one first vessel for agitating bodies of meat in
3 contact with a treating solution at a predetermined elevated
4 temperature and for maintaining said temperature substantially
5 constant while said meat is agitated therein for a period of time
6 sufficient to distribute the treating solution in the meat; and
7 at least one second vessel for receiving bodies of meat
8 from said first vessel for cooling said bodies of meat to a
9 temperature below said elevated temperature.

1 2. The apparatus defined in claim 1 wherein at least
2 said first vessel is a rotary paddle massager or a tumbler.

1 3. The apparatus defined in claim 1 wherein at least
2 said second vessel is a rotary paddle massager or tumbler.

1 4. The apparatus defined in claim 1 wherein at least on
2 of said vessels has a jacket and said apparatus includes a system
3 for passing a heated or cooled fluid through said jacket.

1 5. The apparatus defined in claim 1, further comprising
2 a temperature controller for regulating temperature in at least one
3 of said vessels within $\pm 2^{\circ}\text{F}$.

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